

COOK.15

ROAST CHICKEN TO YOUR HEART'S CONTENT

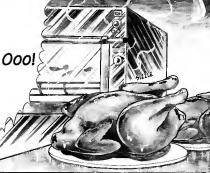


Bartley
REALIZATION

Illustration
ChooChoo
Typeletters
DemoCake



Ooo!







OH, SEE
YOU LATER
THEN.



WELL, IF
I CAN.



SORRY,
BUT WE JUST
A LITTLE
LONGER.

OH, IT'S
NO TROUBLE
FOR ME.



MR. ARAMA...
WHAT ARE YOU
DOING HERE?
IT'S ALREADY
FAST ONE!



THERE'S
SOME WORK THAT
I NEED TO GET
DONE TODAY NO
MATTER WHAT.











 Luxurious and
delicious but
surprisingly cheap
and easy for the amount of food

03-579

Roast Chicken

(3) **Cost:** the children (heads and cut) with a relatively generous amount of cut and pencil



10 Use your hands, ease the chicken gently with fingertips, including the thighs and the tips of the wings. Remember to put some on the inside.



TAKE THE TIME TO
TREAT THE CHICKENS
SERVING YOU NOW
WITH A LITTLE LEFT-
HEART AND RIGHT-
HEART!
IT'S A LITTLE
PLAYING OFF.

**THE PROCESS
WILL BECOME A
PART OF YOUR**

1. **Introduction**
 2. **Methodology**
 3. **Results and Discussion**
 4. **Conclusion**

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3. Once the cavity of the abutment has been refilled, screw it up with a needle and tube. (You can use regular thread if you don't have tubes.)

1) Find the constant
acceleration

- policy banks
- central bank
- policy banks
- central bank

and private industry.

The size and
effort may
vary locally
probably for
biomass and
effort.

① They exclude students at the bottom. The rewards should be removed, but if you like, keep them around the head and feet as well.

100-1000
 100-1000
 100-1000



1. **Introduction**
 2. **Background**
 3. **Methodology**
 4. **Results**
 5. **Conclusion**

Author's Note:
The author would like to thank
the following people for their
help in completing this project:
Dr. John Doe, Dr. Jane Smith,
and Dr. Michael Johnson.

AND YOU'RE
DONE! ALL THAT'S
LEFT IS TO COOK IT.
EASY, RIGHT?

And now
you've seen up
the chicken
roast,
yeah it is
a bit more
stuffing



② Make sure not to
over through just the
skin, as it will tear
when the skin shrinks
during cooking. Sew in
a little meat as well!

③ Place the
BUT man
for 15 minutes
before the
chicken to cook
for another
15 minutes

④ Line a pan with
aluminum foil, and
coat lightly with oil.
Place the chicken on
the pan and cook
with more aromatic
vegetables.



IT'S
GOOD!

THERE MIGHT BE
MANY YOUNG LADIES
WHO WILL FAIL AT
TOUCHING A WHOLE RAW
CHICKEN, BUT THAT'S
WHEN YOU NEED A
MAN FOR THE JOB!



⑤ If you
believe you
own all the
best, you'll
a little up
most on
the chicken
to give
the flavor a
little bit.

I'M COOKING
ANOTHER ONE,
SO BE CAREFUL
AROUND THE
CHICK.

OK!

WELL,
I'M HEADED
OUT FOR A
BIT MORE.

IT'S
DONE!











